

# DINNERLY



## Feed A Crowd: Indonesian Chicken and Rice

Same Meal Price, More Servings!



30 minutes



2 Servings

Want extra bang for your buck? Serve up more with our Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.



## WHAT WE SEND

- 300g jasmine rice
- 2 Lebanese cucumbers
- 2 carrots
- 400g green cabbage
- free-range chicken thigh fillets
- 55g ayam goreng paste

## WHAT YOU NEED

- 1 tbs white vinegar
- 2 tsp sugar
- 1½ tbs vegetable oil
- 1 tbs soy sauce <sup>6</sup>
- 2 eggs (optional) <sup>3</sup>

## TOOLS

- medium saucepan with lid
- mandoline (optional)
- large deep frypan or wok
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Egg (3), Soy (6). May contain traces of other allergens.

## NUTRITION PER SERVING

Energy 485kcal, Fat 14.8g, Carbs 82.9g, Proteins 24.7g



### 1. Cook rice

Rinse the **rice** until the water runs clear. Put in a medium saucepan with **450ml water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



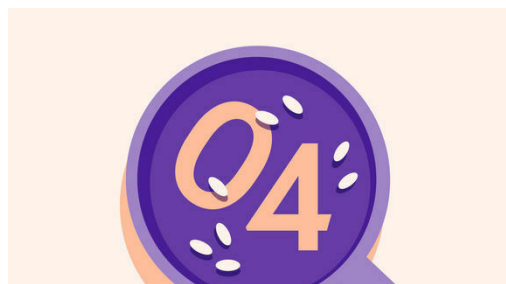
### 2. Prep ingredients

Halve the **cucumbers** lengthwise, then thinly slice on an angle. Peel the **carrots**, then halve lengthwise and thinly slice on an angle. Thinly slice the **cabbage** with a sharp knife or mandoline. Thinly slice the **chicken**. Put **1 tbs white vinegar** and **2 tsp sugar** in a large bowl, season with **salt** and stir to combine. Add the cucumber and set aside to pickle for 10 mins.



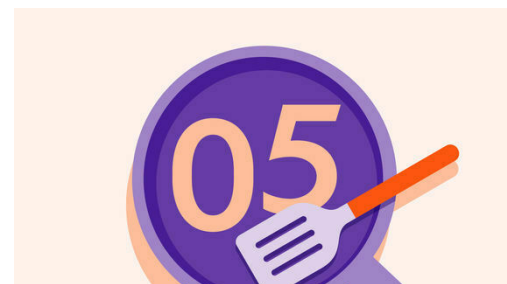
### 3. Stir-fry chicken

Heat **2 tsp vegetable oil** in a large deep frypan over high heat. Stir-fry the **chicken** for 2-3 mins until browned. Remove from pan. Heat **2 tsp vegetable oil** in the pan and stir-fry the **carrot** for 6-7 mins until tender. Add the **ayam goreng paste**, **cabbage**, **chicken** and **1 tbs soy sauce** and stir-fry for 1-2 mins until cabbage is wilted and the chicken is cooked through.



### 4. Make omelette

Meanwhile, crack **2 eggs**, if using, into a bowl, season with **salt and pepper** and whisk until combined. Heat **2 tsp vegetable oil** in a medium frypan over medium-high heat. Add the egg and swirl to coat the base of the pan. Cook for 1-2 mins until just set, then loosely roll up the omelette in the pan. Remove from the pan and cool slightly, then cut into strips.



### 5. Serve up

Drain the **cucumber**. Divide the **rice** among bowls and top with the **chicken stir-fry**, **omelette strips** and **pickled cucumber**. Enjoy!



### 6. Feed A Crowd

Make easy work of serving up by piling all the different elements into separate bowls. Put them in the middle of the table and let everyone help themselves.